

Indus

Menu



Your Second Home

• PLEASE ADHERE •

**À la Carte preparation time is approximately
25-30 minutes.**

Last Order taking time is 11:00 pm.

Household member cannot introduce guest.

**Buffet and À la Carte cannot be served
simultaneously on the same table.**

**Smoking and use of cell phone in the dining hall
is strictly prohibited.**

Strollers are not allowed inside the dinning hall.

**Children are not allowed to run around
and distrurb other guests.**

**Guests are requested not to talk loudly to avoid
inconvenience to others.**

•APPETIZERS•

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| 1. | American Nuggets
Mixed chicken breast pieces, flour and bread
Crumbs served with French fries. | 680 |
| 2. | Chicken Pakora
Mixed chicken breast pieces, coated with
Chicken powder served with French fries. | 550 |
| 3. | Prawn Tempura
Fresh Prawns covered with batter and egg paste.
Deep fried, served with tempura sauce. | 600 |
| 4. | Chicken Drumsticks
Pieces of chicken legs covered with bread crumbs
served with French fries. | 580 |
| 5. | Finger Fried Cheese
Cheese in Juliene covered with batter. | 500 |
| 6. | Chinese Spring Roll
Deep fried freshly made spring rolls stuffed with
Chicken & vegetables. | 200 |
| 7. | Garlic Bread
Slice of brown bread baked with butter, garlic & parsley. | 130 |
| 8. | Breaded Finger Chicken
Deep fried pieces of finger chicken, bread crumbs. | 800 |



SOUPS

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|-----|---|-----|
| 9. | Hot n Sour Soup
Chicken stock, vinegar, eggs, carrot, cabbage, spring onion in chili garlic sauce. | 230 |
| 10. | Chicken Corn-Soup
Chicken stock with sweet corn and eggs. | 230 |
| 11. | Chicken Cream Soup
Garnished with diced chicken and dash of fresh cream. | 230 |
| 12. | Chicken Thai Soup
Chicken stock, green chilies, bay leaves served wth whole red chilies. | 230 |
| 13. | Mulligatawny
All kinds of lentil cooked in chicken stock, garnished with rice. | 300 |
| 14. | Schezwan Soup
Chicken stock with vinegar, carrot, cabbage, mushroom, spring onion, tomato ketcup and chilli garlic. | 300 |
| 15. | DACC Special Soup
Slice of brown bread baked with butter, garlic & parsley. | 230 |



SALADS

16.	California toasted Green Salad Assortment of cucumber, tomato, lemon, beetroot and lettuce with a slice of toasted bread on top.	120
17.	Russian Salad Cubes of potato, green peas, apple, carrot mixed in mayonnaise, topped with pineapple and cherry.	300
18.	Chicken Pineapple Salad Julienne of Chicken chunks of pineapple and mayonnaise.	450
19.	Chef's Salad Bowl Assortment of Cucumber, tomato, lemon, beetroot, lettuce, chicken, beef and cheese strips.	850
20.	Waldorf Salad Chicken, cucumber, walnut, diced and mixed in mayonnaise.	350
21.	Green Salad Cucumber, Onion, Tomato, Lemon Slice	150
22.	Greek Salad Assorted cubes of vegetables, black and green olives mixed in French dressing.	150
23.	Sweet Corn Salad Dice cucumber, sweet corn, black olive mixed in lemon juice, white pepper and chili sauce.	200
24.	Dahi Raita	120



SEAFOOD SURPRISE

25.	Grilled Fish Peices of fish marinated in mustard, white pepper, Lemon juice grilled and served with vegetables & baked potatoes.	950
26.	Meunière Fish Pieces of fish marinated in butter, cooked on hot plate served with lemon butter sauce and boiled vegetables.	800
27.	Finger Fish Pieces of finger fish covered with bread crumbs and deep fried served with French fries and tartar sauce.	800
28.	Lahori Fried Fish Fish marinated in garlic, ginger, lemon juices, crumb flour, coriander seeds and crushed chilies served with mint chatni.	950
29.	Fried Jumbo Prawns Fried prawns covered with batter and bread crumbs, Served with French fries and tartar sauce.	1500
30.	Stuffed Fish Pieces of fish mixed in ginger garlic paste, lemon juice, Mustard paste and stuffed with green masala, cheese & Mushroom.	950
31.	Fish Veronique Fillet of Fish Meuniere with raison sauce.	800
32.	Italian Stuffed Fish Pieces of fish mixed in ginger garlic paste, lemon juice, Mustard paste and stuffed with green masala, cheese & Mushroom Served with noodles and vegetables.	1100
33.	Fillet Fried Fish Fish fillet, garlic, ginger, lemon juice, mustard paste, bread crumb Served with french fries.	950



• INT'I DELIGHTS •

34. **Chicken Shashlic**

Chicken Cubes, Capsicum on skewers with onion, Tomatoes served with steamed rice.

850

35. **Chicken À la Kiev**

Breast of chicken filled with mushroom, butter and cheese covered with Bread crumbs, served with mashed potatoes, vegetables and French fries.

1100

36. **Chicken À la King**

Breast of chicken cut in cubes with capsicum and Mushroom cooked in white sauce, served with steamed rice.

650

37. **Chicken Schnitzel**

Pieces of breast chicken, marinated in herbs sauce covered with bread crumbs, served with French fries.

650

38. **Lasagne al Forno**

Boiled lasagne cooked with minced chicken topped with grated cheese and baked in oven.

800

39. **French Fries**

Deep fried potatoes in finger style served with tomato ketchup.

150

40. **Chicken Maryland**

Breast of chicken with banana served with French Fries.

850

41. **Chicken Roulade**

Pieces of Stuffed chicken served with vegetables & white sauce.

600



•CHINESE DELICACIES•

42.	American Chopsuey Fried noodles topped with chicken / prawn / beef Vegetables and red sauce and egg.	680
43.	Chicken Chopsuey Fried noodles topped with julienne chicken, Vegetables and house special red sauce.	600
44.	Chicken Chowmein Julienne chicken and vegetables with boiled noodles, cooked in white pepper, soya sauce and ginger garlic.	500
45.	Chicken Manchurian Marinated chicken cubes served with tomato and Hot sauce topped with whole red chillies.	600
46.	Schezwan Chicken Fish marinated in garlic, ginger, lemon juices, crumb flour, coriander seeds and crushed chilies served with mint chatni.	600
47.	Sweet & Sour Chicken / Prawns Buttered chicken / prawns with vegetables, spices and special sauce, topped with pineapple.	350/550
48.	Chicken with Oyster Sauce Diced chicken with mushroom and oyster sauce.	600
49.	Chicken with Garlic Sauce Diced chicken with spring onion & crushed garlic sauce.	600
50.	Kung Pao Chicken Diced chicken with vegetable, onion, capsicum & peanuts.	850



•CHINESE DELICACIES•

51.	Fried Chicken Wings Batter friend wings with honey & lemon sauce.	450
52.	Beef Chili - Dry / Chicken Chili - Dry Marinated sliced Beef / Chicken, mixed with whole green chilies & spices.	1150/850
53.	Beef Chili Vegetables / Chicken Chilli vegetables Marinated sliced beef with chili, vegetables, herbs & spices.	1150/850
54.	Sweet n Sour Fish Battered fish in sauce, vegetables, spices, topped with pineapple.	700
55.	Chicken / Prawns Fried Rice Fried rice mixed with chicken / prawns.	450/500
56.	DACC Special Fried Rice Unique combination of rice with chicken, prawns, Beef, vegetables and mushrooms.	700



STEAKS

(rare / medium / well done)

57. DACC Special Steak

Fillet of beef, topped with asparagus and mushroom,
Served with black pepper sauce, baked potatoes
and steamed vegetables.

1940

58. Pepper Steak

Fillet of beef topped with black pepper sauce served
with boiled vegetables and baked potatoes.

1980

59. American Steak

Fillet of beef topped with fried eggs, served with
vegetables and boiled potatoes.

1900

60. Chicken Steak

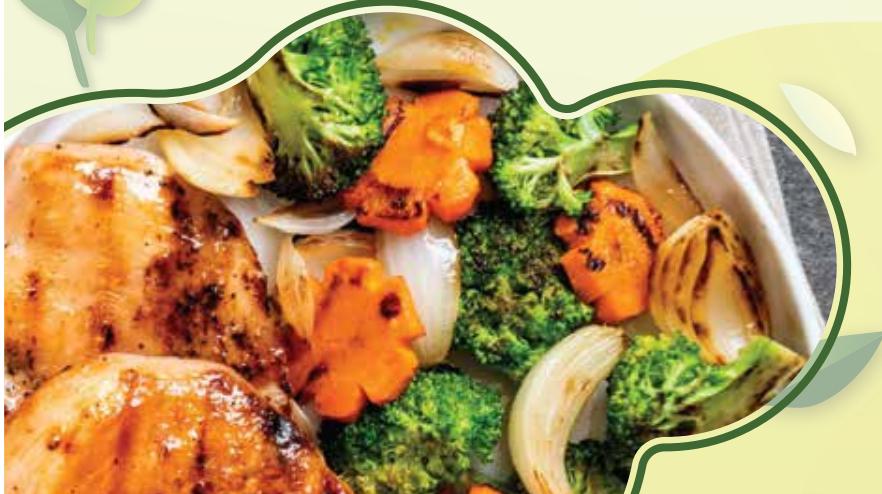
Breast piece of chicken cooked to your choice,
served with boiled vegetables and baked potatoes.

1100

61. Fish Steak

Fillet of fish cooked in house special sauce,
served with baked potatoes and boiled vegetables.

1200



PAKISTANI SPECIALITIES

62.	Chicken Jhatpat Boneless chicken, cooked in local herbs & spices, mixed with onion and tomatoes.	600
63.	Chicken / Mutton Karahi Piece of chicken / mutton cooked in tomatoes, green chilies and local spices.	450/900
64.	Chicken / Mutton Korma Piece of chicken / mutton curried dish prepared with turmeric, ginger, garlic, hot spices and onions.	450/950
65.	Chicken Ginger Boneless chicken cooked in spicy ginger sauce.	650
66.	Brain Masala Brain in spicy sauce with a touch of lemon, cream, & green herbs.	980
67.	Chicken Handi / Chicken White Handi (Boneless) Chicken cooked with butter, hot spices, fresh cream, tomatoes and green herbs.	850
68.	Palak Paneer Cubes of cottage cheese cooked with spinach in herbs.	250
69.	Chicken Jalfrezi Pieces of chicken cubes cooked with onions, tomatoes and capsicum.	550
70.	Chicken White Karahi Pieces of chicken cooked in tomatoes, milkcream and coconut powder.	450



PAKISTANI SPECIALITIES

71. Mix Oriental Qeema

Minced beef / mutton cooked along with potatoes, Oriental herbs and spices in Pakistani Style.

600/1600

72. Murgh Makhani

Tandoori chicken cooked with butter cream and tomato seasonal herbs.

550

73. Prawn Masala

Pieces of prawns cooked with tomatoes, onions green chilies and Pakistani spices.

750

74. Daal Mash Fried

Cooked in butter.

250

75. Mix Vegetables

Seasonal vegetables cooked in Oriental herbs.

150

76. Chicken / Mutton Biryani

Chicken / Mutton in rice with traditional spices, mixed with herbs.

550/1150

77. Plain Rice

100



BREADS

78. Plain Naan / Lal Roti

White flour with milk baked in tandoor.

25

79. Roghni Naan

White Flour with milk and eggs, baked in tandoor.

30

80. Garlic Naan

White flour with dried garlic coriander and green chilies baked in tandoor.

30



• BAR BE CUE •

(Only for Dinner)

81.	Chicken Tikka Chicken leg of breast, marinated in Mughlai Sauce, grilled on charcoal served with BBQ sauce.	490
82.	Chicken Sajji (Full / Half) Whole chicken cooked on skewers in tender heat of wood, topped with spices.	1400/750
83.	Fish Tikka Cubes of fish grilled on charcoal.	900
84.	Seekh Kebab Minced beef mixed with spices on skewers.	500
85.	Reshma Kebab Minced beef mixed with spices on skewers	400
86.	Behari Kebab Grilled beef, marinated in local herbs & spices	650
87.	Chicken Boti Pieces of grilled chicken, marinated in local herbs & spices.	650
88.	Chicken Roll Chopped Chicken, Paratha and BBQ Chatni.	300



DESSERT

89. Tiramisu

A delicious Italian dessert. A good combination of chese, chocolate & coffee.

200

90. Hot Apple Pie with Ice Cream

Hot apple pie served with scoop of vanilla ice cream.

120

91. Almond Kheer

Traditional Milk pudding, prepared with rice, almonds, and cardamom.

140

92. Cream Caramel

Collection of eggs, milk caramel topping of fresh cream and cherries.

110

93. Fruit Trifle

Seasonal fruits with sponge cake, custard topping of fresh cream and cherries.

210

94. Chocolate Mousse

Chocolate with eggs, coffe, cocoa and fresh cream.

95

95. Fresh Fruit Salad

Seasonal fruits mixed wth sugary syrup.

2



• BEVERAGE •

(Hot & Cold)

96.	Soft Drink	105
97.	Fresh Lime with soft drink	115
98.	Fresh Lime with water	65
99.	Mineral Water (Large / Small)	115/50
100.	Lassi (Sweet / Saltish)	150
101.	Tea	60
102.	Green Tea	0











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